



ANTIPASTI

AHI TUNA CRUDO
*lemon, fried capers, smoked castelvetrano olives,
tender herbs, finishing salt* 14.

CAPONATA
*eggplant relish; tomatoes, celery, zucchini, mint,
almonds ~ grilled ciabatta* 10.

CELERY ROOT AND ROASTED PEAR BISQUE
-pomegranate emulsion - cup 7. ♦ bowl 10.

CHEESE BOARD DELUXE!
*artisanal Italian cheeses, fig & chianti compote
with housemade cracker & walnuts* 16.

PIATTO DI PROSCIUTTO
*domestic La Quercia Berkshire and imported Leporati
Prosciutto di Parma and Mozzarella di Bufala* 15.

ANTIPASTO OF THE HOUSE
*grilled vegetables, coppa, bean salad, roasted peppers,
mozzarella, tapanada, salami & more* 18. ♦ *half* 13.

PANINI

Served with a teeny salad ♦ Gluten free option available add 1.

ROASTED EGGPLANT, SMOKED MOZZARELLA *grilled onions, sundried tomato relish* 13.

MAMA'S MEATBALL *our crusty whole loaf of ciabatta bread is stuffed full
and served with marinara sauce* 13. ♦ *add fresh mozzarella* 2.

GRILLED CHICKEN *prosciutto, mozzarella, Mama Lil's peppers and salsa verde* 14.

L'AUTOSTRADA *prosciutto cotto, salami, coppa, provolone, roasted peppers, Calabrian chili Mayo* 14.

PASTA & RISOTTO & PIZZA

STROZZAPRETI DI ZUCCA *spicy leeks & pumpkin with pecorino cheese* 17.

MAFALDA CON SUGO DI CONIGLIO *sugo of rabbit, mushrooms, pancetta & rosemary* 19.

LASAGNA PINK DOOR *fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce* 17.

LINGUINE ALLE VONGOLE *baby clams in the shell, pancetta, garlic, chilis and white wine* 18.

PAPPARDELLE AL RAGÙ BOLOGNESE *slow simmered meat sauce, fresh pasta* 19.

RIGATONI AND MAMA'S MEATBALLS *with marinara sauce* 16.

RISOTTO *preserved truffles ~ raw egg yolk and parmigiano-reggiano cheese* 24.

PIZZA BIANCA *individual sized pizza topped with fresh mozzarella cheese and the chef's creation of the day* 15.

FRUTTI DI MARE & CARNE

PENN COVE MUSSELS AND CLAMS *white vermouth, garlic, parsley and a touch of cream* 19.

CIOPPINO PINK DOOR *prawns, mussels, clams and calamari in a spicy tomato and white wine broth* 21.

"BRANZINO STYLE" WHOLE WHITE FISH OF THE DAY *grilled with salsa verde and gigante beans* MP

NORTHWEST FISH OF THE DAY *Chef Stefano's autumn creation* MP

SLOW COOKED FENNEL CRUSTED MUSCOVY DUCK LEG *celery root & parsnip purée ~ shaved brussels sprouts* 19.

INSALATE

YOU ASKED FOR ITS RETURN, AND HERE IT IS:

LACINATO KALE SALAD *shaved ricotta
salata, Oregon hazelnuts, golden raisins
& bread crumbs* 12.

ROASTED BEETS & ARUGULA
gorgonzola cheese, toasted walnuts 13.

CELERY, MUSHROOM, FENNEL, PARMIGIANO
parsley leaves, the best olive oil & lemon 8.

PINK DOOR CAESAR
with fennel dusted croutons 11.

As an entree
with Northwest Dungeness crab 19.
♦ *with grilled prawns* 17.

INSALATA MISTICANZA
*farm fresh organic lettuces, carrot,
roasted pumpkin seeds & soft herbs*
small 8. ♦ *large* 13.

CONTORNI

OVEN ROASTED AUTUMN VEGETABLES 8.

LA FETTUNTA *grilled garlic bread with the finest of olive oils* 6. ♦ *gluten-free option available add 1.*

THREE OF MAMA'S MEATBALLS & SAUCE 13.

SHAVED BRUSSELS SPROUTS *pancetta and currants* 8.

*GLUTEN INTOLERANT? *We offer BIONATURAE Pasta just for you! 2. extra Also ask us about UDI's bread 3.*

We are unable to offer substitutions

One guest check per party · No personal checks

* PER THE HEALTH DEPARTMENT:

OUR RESTROOMS ARE LOCKED
FOR SECURITY. PLEASE ASK YOUR
SERVER FOR THE CODE.

♦ *Plate split charge: 3.00 · Corkage charge: 25.*

♦ *Consuming raw egg and undercooked meat
may increase the risk of foodborne illness,
especially with some medical conditions.*

♦ *Cake plate charge: 3. per person*

PARTIES OF SIX OR MORE: 20% GRATUITY INCLUDED

